

POLICIES and GENERAL GUIDELINES

Food & Beverage

All food and beverage served in the Henry B. Gonzalez Convention Center is to be provided by The RK Group Joint Venture. The planning of the event, including selection of menus, decorations, entertainment and other pertinent details should be arranged at least 30 days prior to event date. A \$50.00 service charge will apply for all meal functions of 35 persons or less. Our expert culinary staff will be happy to prepare Heart Healthy, Vegetarian, Kosher, low cholesterol, or strict dietary requirement meals to anyone desiring one. Please utilize your catering account executive for these requests.

Guarantees

Customer agrees when initially arranging for a catered function, the estimated number of persons to be served will be provided. However, a specific or Guaranteed number of attendance is required 72 hours prior to each of the functions or events to assure adequate time for ordering purposes. You will be billed for the Guaranteed number or for the Actual number served, whichever is greater. Our catering department will not be responsible for food service to more than 3% over the Guarantee. If the Guarantee is increased less than forty-eight (48) hours before the catered function, our catering department reserves the right to make reasonable substitutions to the menu and/or charge an additional service charge. In the event our catering department does not receive a firm Guarantee, the estimated number will be used as the Guarantee.

Security

Customer is responsible for arranging security for any exhibits, banquets, meetings or merchandise. If Customer is serving alcohol at any function, security is mandatory. Please call the San Antonio Police Off-Duty Employment Unit at 210-207-7020 for information.

Payment Policy

In order to properly secure confirmation of catering services, The RK Group Joint Venture requires a fifty percent (50%) deposit thirty (30) days in advance of the catered function or event. Final payment shall be due within fourteen (14) days from receipt of the catering invoice.

CONSUMPTION GUIDELINES

*In planning your reception, we suggest the following
criteria in Liquor and Hors d'Oeuvres consumption*

Reception Preceding Dinner

*45 - 60 minutes
3-4 pieces per guest*

Reception Without Dinner

*15 - 60 minutes
5-8 pieces per guest*

*60 - 90 minutes
8-10 pieces per guest*

*Over 90 minutes
10-12 pieces per guest*

Liquor

*(3) drinks the first hour
(1) drink each hour thereafter*

Meeting Interludes

A La Carte

Coffee \$41.00 per gallon	Bottled Spring Water \$2.50 per bottle	Farm-Fresh Whole Fruit \$2.00 each
Decaffeinated Coffee \$41.00 per gallon	Sparkling Water \$3.25 per bottle	Yogurt \$2.50 each
Hot Tea Service Herbal & International Teas \$41.00 per gallon	Carafes of Juice \$12.00 per carafe	Display of Seasonal Fruit Melons, Berries and Citrus \$4.50 per person
Chilled Milk Whole, Skim, 2% \$2.25 per half pint	100% Natural Fruit Juices \$3.00 per bottle	Assorted Large Cookies, Brownies & Blondies \$24.00 per dozen
Lemonade \$41.00 per gallon	Assorted Donuts \$15.00 per dozen	Frozen Ice Cream Novelties \$2.75 each
Iced Tea \$41.00 per gallon	Assorted Breakfast Breads Croissants, Bagels, Fruit Danish & Sliced Breads \$28.00 per dozen	Premium Ice Cream Bars or Fruit Bars \$3.50 each
Fruit Punch \$41.00 per gallon	Milk and Cereal \$5.50 per serving	Deluxe Miniature Desserts \$275.00 per 100
Assorted Soft Drinks \$2.50 per can		Assorted Candy Bars \$2.25 each

Automatic Coffee Maker

(8) Coffee Packets
(8) Decaffeinated Packets
Water
Cups, Spoons, Creamers and Sugar
\$150.00 Initial Set-Up Charge
Additional Coffee Packets
\$12.00 each

Minimum order of (1) gallon required on all beverage service.

Your RKJV Account Executive will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

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All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.

Coffee Breaks & Continental Breakfasts

Packages based on 30-minute service period.

Just Coffee...

*Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$3.25 per person*

Coffee &...

*Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
Country Fresh Juices
Donuts & Fruit Danish
\$8.00 per person*

The Pick Me Up

*Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Tea
Assorted Soft Drinks
Bottled Spring Water
\$6.25 per person*

** to add Assorted Cookies and Brownies
\$7.75 per person*

San Antonio Favorite

*Country Fresh Juices
Sliced Fresh Fruit*

*Stuffed Brioche
Egg, Cheese & Bacon
Egg, Cheese & Sausage*

*Assorted Breakfast Breads
Croissants, Bagels, Fruit Danish
and Sliced Breads
Sweet Butter, Berry Preserves & Cream Cheese*

*Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$15.00*

The Traditional Continental

Country Fresh Juices

Fresh Seasonal Whole & Sliced Fruit

*Assorted Breakfast Breads
Croissants, Bagels, Fruit Danish
and Sliced Breads
Sweet Butter, Berry Preserves & Cream Cheese*

*Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$11.75 per person*

*With the addition of
Breakfast Tacos @ \$30.00 per dozen*

Petite Breakfast Sandwiches Choice Of:

- a) Ham, Cheddar and Egg Croissant*
- b) Breakfast Quesadilla*
- c) Stuffed Focaccia Bread with
Eggs, Roasted Peppers & Jalapeno Jack Cheese*
- d) Assorted Breakfast Brioche
Sausage, Egg & Cheese
Bacon, Egg & Cheese
\$36.00 per dozen*

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Mid Morning Themed Breaks

Packages based on 30-minute service period.

Riverwalk Cafe Break

*Pan Dulce
Reposteria
Bunuelos with Strawberries & Whipped Cream*

Mexican Hot Chocolate

*Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas*

*Assorted Sodas & Bottled Waters
\$10.50*

Bagel Mania

*Assorted Fresh Baked Bagels
served with
Traditional & Flavored Cream Cheese*

Sliced Tomato & Cucumbers

*Whipped Butter
Berry Preserves*

Fresh Juice

*Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$10.50*

*Scottish Smoked Salmon
\$3.50 per person extra*

The Big Apple Break

Whole Fresh Fruit

Assorted Biscotti

Freshly Baked Scones

Iced Frappuccino

Fresh Juice

*Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas*

*Assorted Sodas & Bottled Waters
\$11.50*

A Fresh & Healthy Start

Whole Fresh Fruit

*Assorted Granola Bars
Power Bars*

*Individual Lowfat Fruit Yogurts
with Toppings of
Raisins, Pecan, Granola, Coconut
& Bran*

*Mineral Water
Fresh Juice*

*Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$10.75*

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Afternoon Themed Breaks

Packages based on 30-minute service period.

The Batter Up

*Giant Salted Pretzels
with Mustard*

Cracker Jacks & Peanuts

Assorted Soft Drinks & Bottled Waters

*Freshly Brewed Coffee
Decaffeinated Coffee
\$7.00*

The Cookie Jar

*Large Assortment of Gourmet Cookies
Fudge Nut Brownies & Blondies*

Ice Cold Milk

Assorted Soft Drinks & Bottled Waters

*Freshly Brewed Coffee
Decaffeinated Coffee
\$7.50*

The Mexican Market

Crispy Tostadas

An Array of Homemade Salsas

Chili con Queso

Pico de Gallo

Assorted Mexican Sodas & Bottled Waters

*Freshly Brewed Mexican Coffee
\$8.00*

A Healthy Time Out

Whole Fresh Fruit

Granola Bars

Cereal Bars

Trail Mix

*Crunchy Raw Vegetables
served with Herb Yogurt Dip*

Assorted Soft Drinks & Bottled Waters

*Freshly Brewed Coffee
Decaffeinated Coffee
\$8.50*

The Matinee

*Fresh Popped Popcorn
(includes popcorn machine & attendant)*

*Milk Duds, Raisinettes, Junior Mints,
Hot Tamales & Twizzlers*

Assorted Soft Drinks & Bottled Waters

*Freshly Brewed Coffee
Decaffeinated Coffee
\$8.50*

plus \$75.00 per Popcorn Attendant

The Cheese Board

*Domestic & Imported Cheeses
with*

Assorted Crackers & Rustic Breads

Whole & Sliced Fresh Fruit

Assorted Soft Drinks & Bottled Waters

*Freshly Brewed Coffee
Decaffeinated Coffee
\$9.00*

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props and other special services to make your event even more memorable.*

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Meeting Room Amenities

Linen Cloths

\$6.00 each

Draped Table

(skirted, draped with linen)

\$40.00 each

Special Touches...

Classroom, Conference and Board Meeting Sets

complete with

Pads & Pencils

10 oz. Bottled Water

Mints or Hard Candies

\$4.00 per set

Water Station

5 Gallon Bottle of Spring Water with Chilling Unit

\$12.00 per bottle of water

\$12.00 per chilling unit per day

Fresh Floral Centerpieces

(prices will vary depending on client's needs)

Buffet Service Table start @ \$75.00 each and up

Food Areas start @ \$50.00 per 8' table and up

Bars start @ \$20.00 each and up

Guest Tables start @ \$40.00 each and up

Specialty Décor Consult Your Account Executive

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Bar Services

Host Bars

The RKJV will supply the needed mixers, bartender service, bar accoutrements, (disposable), cocktail napkins, ice, liquors, white and red wine, beer, etc.

House Brands

\$10.50 per person for 1 hour
\$5.50 per person for each additional hour

Premium Brands

\$11.00 per person for 1 hour
\$6.00 per person for each additional hour

No Host Bars

The RKJV will supply the needed mixers, bartender service, bar accoutrements, (disposable or glass), cocktail napkins, ice, cashiers, etc.

Mixed Drinks

House Brands - \$4.50

Premium Brands - \$5.00

Domestic Beer

\$3.75 each

Imported Beer

\$4.00 each

Wine

\$3.75 per glass

Soda & Bottled Spring Water

\$2.00 per glass

Mineral Water

\$2.75

Special Per Person Bars

Beer, Wine, Margaritas, Sodas
\$10.00 per person

Beer, Wine, Sodas

\$8.50 per person

Wine, Sodas

\$7.50 per person

Beer, Sodas

\$7.00 per person

Maximum of Two Hours

Beer By The Barrel

Domestic Beer

\$350.00 per keg

Imported Beer

available upon request

165 (12 oz) cups per 16 gallon keg

House Wine

Delicato Chardonnay, California - \$19.00 per bottle

Delicato Cabernet, California - \$21.00 per bottle

Wine or Champagne

Wine List - see attached

Champagne prices available on request

Cash Bar Fees

A \$50.00 Bartender fee is applicable on all bars for a 3 hour minimum \$20.00 per man hour for every hour after.

A \$35.00 Cashier fee is applicable on Cash Bars for a 3 hour minimum \$20.00 per hour for every hour after.

Should each of your bars generate more than \$400.00 in liquor sales, the Bartender & Cashier Fees will be waived.

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Wine List

House

<i>Delicato Chardonnay, California</i>	<i>\$19.00</i>
<i>Delicato Cabernet, California</i>	<i>\$21.00</i>

Chardonnay

<i>St. Francis, Sonoma</i>	<i>\$24.00</i>
<i>Rodney Strong, Sonoma</i>	<i>\$27.00</i>
<i>Llano Estacado, Texas</i>	<i>\$28.00</i>
<i>Beringer Founder's Estate, California</i>	<i>\$28.00</i>
<i>Robert Mondavi, Central Coast</i>	<i>\$28.00</i>
<i>Benziger, Sonoma</i>	<i>\$28.00</i>
<i>Clos du Bois, Sonoma</i>	<i>\$30.00</i>
<i>Kendall-Jackson "Vintners Reserve", California</i>	<i>\$33.00</i>
<i>Sonoma-Cutrer, Russian River</i>	<i>\$43.00</i>
<i>Cuvaison, Carneros</i>	<i>\$47.00</i>
<i>Iron Horse, Green Valley</i>	<i>\$57.00</i>
<i>Jordan, Sonoma</i>	<i>\$59.00</i>

Sauvignon Blanc

<i>Carmen, Chili</i>	<i>\$18.00</i>
<i>Sterling, Napa</i>	<i>\$27.00</i>
<i>Markham, Napa</i>	<i>\$28.00</i>
<i>Robert Mondavi Fume, Napa</i>	<i>\$41.00</i>
<i>Chalk Hill, Sonoma</i>	<i>\$62.00</i>

White Zinfandel

<i>Beringer White Zinfandel, Napa</i>	<i>\$18.00</i>
<i>Fetzer White Zinfandel, California</i>	<i>\$18.00</i>

Merlot

<i>Gallo of Sonoma, Sonoma</i>	<i>\$26.00</i>
<i>Beringer Founder's Estate, California</i>	<i>\$28.00</i>
<i>Sterling, Central Coast</i>	<i>\$30.00</i>
<i>Kenwood "Yalupa", Sonoma</i>	<i>\$32.00</i>
<i>Kendall-Jackson "Vintners Reserve"</i>	<i>\$41.00</i>
<i>Chateau Souverain, Alexander Valley</i>	<i>\$44.00</i>
<i>Flora Springs, Napa</i>	<i>\$46.00</i>
<i>Franciscan, Napa</i>	<i>\$48.00</i>
<i>William Hill, Napa</i>	<i>\$54.00</i>

Pinot Noir

<i>Camelot, California</i>	\$25.00
<i>Wild Horse, Central Coast</i>	\$48.00
<i>Cambria "Julia", Central Coast</i>	\$63.00
<i>Sterling Winery Lake, Carneros</i>	\$72.00

Zinfandel

<i>Rancho Zabaco, California</i>	\$24.00
<i>Ravenswood Vintner's Blend, California</i>	\$27.00
<i>DeLoach, Russian River</i>	\$46.00
<i>St. Francis "Old Vines", Sonoma</i>	\$54.00

Cabernet Sauvignon

<i>RH Phillips, California</i>	\$23.00
<i>Glass Mountain, California</i>	\$26.00
<i>Beringer Founder's Estate, California</i>	\$28.00
<i>Llano Estacado, Texas</i>	\$30.00
<i>Sterling, Central Coast</i>	\$30.00
<i>Kenwood "Yalupa", Sonoma</i>	\$33.00
<i>Rodney Strong, Sonoma</i>	\$36.00
<i>Kendall-Jackson "Vintners Reserve", California</i>	\$39.00
<i>BV "NAPA", Napa</i>	\$39.00
<i>Chateau Souverain, Alexander Valley</i>	\$52.00
<i>Simi, Alexander Valley</i>	\$56.00
<i>Beringer Knights Valley</i>	\$65.00
<i>Rombauer, Napa</i>	\$81.00

Champagne/Sparkling

<i>Armstrong Ridge, California</i>	\$18.00
<i>Freixenet Cordon Negro Brut, Spain</i>	\$24.00
<i>Chandon Brut Fresco, Argentina</i>	\$31.00
<i>Korbel Brut, Sonoma</i>	\$35.00
<i>Chandon Brut, Napa</i>	\$46.00
<i>Domaine Carneros Brut, Carneros</i>	\$60.00
<i>Schramsburg Blanc de Blanc, Napa</i>	\$72.00
<i>Moet et Chandon White Star</i>	\$87.00
<i>Perrier Jouet Grand Brut</i>	\$93.00
<i>Taittinger, Champagne</i>	\$104.00
<i>Veuve Clicquot, Champagne</i>	\$104.00

**Please note all wine is subject to 19% service charge and availability.*

*Your RKJV Account Executive will be happy to make
food and wine pairing suggestions to complement any occasion.*

Buffet
Breakfasts

Buenos Dias

Country Fresh Orange Juice
Seasonal Fresh Melon Wedges

Breakfast Tacos
Egg and Bacon
Egg and Breakfast Sausage
Egg and Potato

Grated Sharp Cheddar Cheese
Homemade Salsa
Pico de Gallo

Pan Dulce

Freshly Brewed Coffee, Decaffeinated
Coffee, Herbal & Flavored Hot Teas
\$14.50

South Texas Morning

Assorted Fresh Fruit Juices

Sliced Seasonal Fresh Fruit

Farm Fresh Scrambled Eggs

Picosa Ranch Hash Browns

Chicken Fried Steak Fingers
with Seasoned Country Gravy

An Assortment of Warm Breakfast Breads
to include Croissants, Bagels, Fruit
Danish, Sliced Breads
and Texas Sized Biscuits
Sweet Butter, Berry Preserves & Cream Cheese

Freshly Brewed Coffee, Decaffeinated
Coffee, Herbal & Flavored Hot Teas
\$18.00

San Antonio Heritage

Assorted Fresh Fruit Juices

Display of Seasonal Fresh Fruit

Southwestern Eggs

Crisp Bacon
- and -
Breakfast Sausage

Border Style Potatoes

Buttermilk Pancakes
with Sweet Butter,
Hot Maple Syrup & Fresh Berries

Selection of Cereal with Milk

Individual Fruit Yogurt
with Homemade Granola

An Assortment of Warm Breakfast Breads
to include Croissants, Bagels, Fruit Danish,
& Sliced Breads
Sweet Butter, Berry Preserves & Cream Cheese

Freshly Brewed Coffee, Decaffeinated
Coffee, Herbal & Flavored Hot Teas
\$24.00

Prices are based on a minimum order of 35 guests.

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Prices are subject to change.

Breakfast Originals

These items can be added to a buffet breakfast to create a custom experience.

Omelets to Order

*with Sautéed Mushrooms, Cheddar Cheese,
Swiss Cheese, Wilted Spinach, Fresh Ham,
Grilled Onions & Bell Peppers*

\$4.00 per person

plus a \$75.00 chef fee per 50 people

Bone in Smoked Ham

with Pineapple Poblano Compote

\$3.50 per person

plus a \$75.00 carver fee per 50 guests

Belgian Waffles

with Fresh Berries, Pecans & Maple Syrup

\$2.50 per person

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Plated Breakfasts

The Rio Grande
Fresh Orange Juice
V-8 Juice

South Texas Citrus Salad

Migas
farm fresh scrambled eggs, smoked chicken,
pico de gallo, chives, covered with melted jack cheese
and served in a crispy tortilla cup

Green Chili Polenta
dressed with a Red Chili Sauce

Assorted Mexican Breads & Pastries

Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$17.50

The Texas VIP
Fresh Orange Juice
Cranberry Juice

Fresh Fruit Parfait

Scrambled Eggs Benedict
with
Fire Roasted Hollandaise

Molasses Seared Ham Steak

Bakery Basket with
Assorted Muffins, Bagels,
Sliced Breads & Biscuits

Sweet Butter, Berry Preserves & Cream Cheese

Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$25.00

Bowie Street Special
Fresh Orange Juice
Grapefruit Juice

Fruit filled Melon Wedges

Mixed Scrambler
Farm Fresh Scrambled Eggs with
Ham, Green Onions, Chopped Tomatoes
topped with Melted Cheddar Cheese

Crisp Bacon & Grilled Sausage Links

Skillet Fried Potatoes

Bakery Basket with
Assorted Muffins, Bagels, Sliced Breads & Biscuits

Sweet Butter, Berry Preserves & Cream Cheese

Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$18.50

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Luncheon Entrees

All Entrees include a Fresh House Salad, Vegetable du Jour, Homemade Rolls, Whipped Butter, Iced Tea, Coffee and a selection from our Lunch Dessert List to complete the meal.

Chicken Roulade Florentine
*(Breast Of Chicken Stuffed with Basil & Spinach Pesto
 Rolled, Sliced And Served with a
 Sun Dried Tomato Cream)*

Toasted Orzo Pilaf
\$24.50

Asiago Breaded Chicken
served with a Mushroom Marsala Sauce

Garlic Mashed Potatoes
\$24.50

Smoked Chicken, Spinach and Ricotta Crepes
covered with a Roasted Red Pepper Cream

Fresh Grilled Vegetables
\$24.50

Chopped Steak
*topped with Chili con Queso
 and Texas Toothpicks*

Petite Broiled Red Bliss Potatoes
\$24.50

Pesto Seared Salmon
with Sun Dried Tomato Aioli

Fruited Wild Rice
\$25.50

Citrus Grilled Chicken
with a Roasted Corn Relish

Sundried Tomato Polenta
\$26.50

Chicken Escondido
*Breast of Chicken topped with Ranchero Sauce,
 Avocado Wedges, Pepper Jack Cheese
 and Sliced Tomatoes*

Saffron Rice with Tri-Colored Peppers
\$26.50

Pecan Encrusted Rainbow Trout
with Jalapeno Peach Butter

Corn Cobbler
\$26.50

Pork Chop
*accented with
 Medina Valley Apple Chutney*

Tasso Ham and Sweet Potato Mashers
\$26.50

Bacon wrapped Sirloin
with Whiskey Sauce

Garlic Studded Roasted Potato Spears
\$30.00

Turkey Chop
*Marinated And Seared
 Topped with a Warm Compote Of
 Apricots, Cherries and Black Currants*

Tamale Dressing
\$26.50

Vegetarian & Kosher Meals are available upon request.

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Cold Plated Luncheons

Deli Express

*Assorted Sliced Meats and Sliced Cheeses
(Roast Beef, Smoked Ham, Turkey,
Swiss, American and Jalapeno Jack)*

Sliced Tomatoes and Lettuce

Mayonnaise and Mustard

Assorted Breads & Rolls

Fresh Potato Salad

Assorted Relishes

Pickles, Olives, Carrot & Celery Sticks, etc.

Selection from our Dessert List

Iced Tea

Freshly Brewed Coffee

Decaffeinated Coffee

Herbal & Flavored Hot Teas

\$19.75

Grilled Chicken

Caesar Salad

*A "Classic Caesar" with Hearts of Romaine,
Long Grate Parmesan & Garlic Croutons
dressed with*

*Strips of Grilled Chicken Breast
and our house Caesar Vinaigrette*

Basil Pesto Crostini

Selection from our Dessert List

Iced Tea

Freshly Brewed Coffee

Decaffeinated Coffee

Herbal & Flavored Hot Teas

\$20.50

Sonora Grilled Chicken

*Mixed Baby Greens
with a Fresh Corn Adobo Salad
topped with Chicken ala Parrilla
with a Roasted Tomato Cream Sauce
garnished with Crispy Fried Tortilla Threads*

Herbed Breads Sticks

with a Mild Jalapeno Cream Cheese

Selection from our Dessert List

Iced Tea

Freshly Brewed Coffee

Decaffeinated Coffee

Herbal & Flavored Hot Teas

\$21.50

Oriental BBQ Chicken

Glazed with Plum Sauce

Basmati Rice Salad

Tempura Carrots

Vienna Rolls

Whipped Butter

Selection from our Dessert List

Iced Tea

Freshly Brewed Coffee

Decaffeinated Coffee

Herbal & Flavored Hot Teas

\$22.50

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Cold Plated Luncheons

(continued)

Sweet Soy Salmon

*Lo Mein Noodles mixed with
Diced Shrimp, Fresh Herbs and Oriental Vinaigrette
Marinated Salmon
with a
Plum Sauce*

Medley of Grilled Vegetables

*Butterflake Rolls
Whipped Butter*

Selection from our Dessert List

*Iced Tea
Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$22.50*

Chilled Tenderloin Salad

*Herb Crusted Beef Tenderloin set on a bed of
Mixed Field Greens
Grilled Red & Yellow Tomatoes,
and Fennel*

Caramelized Shallot Vinaigrette

*Cloverleaf Rolls
Whipped Butter*

Selection from our Dessert List

*Iced Tea
Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$22.50*

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Lunch Dessert Selections

Carrot Cake

*Traditional Old Fashioned
with a Rich Cream Cheese Icing*

Marble Cheesecake Xangos

*Flour Tortilla Wrapped
Cheesecake, Fried and
Rolled in Cinnamon Sugar*

Chocolate Fantasy

*Layered Cake with
Blend Of Fine Chocolates*

Tiramisu

*Italian Cream Cake
Layered with Mascarpone Cheese
Espresso & Liqueur*

Turtle Pecan Pie

*Traditional Pecan Pie
with Dark Chocolate Chunks
and Bourbon*

Poteet Strawberry Shortcake

*Light Cake Topped with
Fresh Strawberries
and Whipped Cream*

Caramel Apple Granny

*Deep Dish Apple Pie
topped with Caramel Sauce*

New York Style Cheesecake

*topped with
Fruit Sauce*

Banana Crunch Cake

*Light & Fluffy with Banana Custard
Filling Walnuts & Caramelized Bananas*

Chef's Dessert Sampler

*An Assortment of Miniature
Cakes, Tarts, Bars & Pastries*



Deli Style
Buffet Luncheon

The New Yorker

Choice of (1) Soup

Minestrone Soup

Anaheim Chicken Soup

Roasted Corn & Potato Chowder

Wild Rice & Almond Soup

Tortilla Soup

Choice of (3) Meat Selections

*Roast Beef, Smoked Turkey Breast, Cured Ham, Pastrami,
New York Style Corned Beef, Capiocola, Mortadella, Genoa Salami,*

Choice of (3) Sliced Cheeses

Big Eye Swiss, Sharp Cheddar, Italian Provolone, Jalapeno Jack

Choice of (3) Breads

Dark Ranch Rye, Sourdough, Kaiser,

Multi Grain, Croissants, Hoagie Rolls, Onion Rolls

Condiments

Horseradish Sauce, Mayonnaise,

Grained Mustard and Dijon Mustard

Sliced Tomatoes

Lettuce

Deluxe Relish Tray

Pasta Salad

Mixed Field Greens

with

Choice of Dressings

New York Style Cheesecake

with Assorted Toppings

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee

\$22.50

Prices are based on a minimum order of 35 guests.

*Your RKJV Account Executive will be happy to recommend themes, entertainment, music, flowers,
props and other special services to make your event even more memorable.*

All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.



"Texas Carryout"

Lunches will be served in clear plastic container with wet nap and banquet plasticware.

Choice of sandwiches served on a variety of breads:

Honey Ham & Cheddar

Smoked Turkey & Swiss

Classic Tuna Salad

Italian Hoagie

Roast Beef & Provolone

Grilled Chicken & Cheddar

All box lunches to include the following:

Potato Salad or Pasta Salad

Fresh & Pickled Relishes

Individual Bag of Chips

Homemade Cookies or Brownies

Whole Fresh Fruit

*Assorted Soft Drink or Bottled Water
(1 drink per guest)*

\$16.50 per lunch

(One drink has been figured in the price per guest, if guest takes more than one, the additional drink will be billed to the client @ \$2.50 per drink)

Prices are based on a minimum order of 35 guests.

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Prices are subject to change.



Box Lunches

Lunches will be served in clear plastic container with wet nap and banquet plasticware.

Southern Picnic

*Cold Fried Chicken
(2 pieces)*

Pillow Soft Roll

Country Relishes

Southern Style Potato Salad

Whole Fresh Fruit

Chunky Pecan Bars

*Assorted Soft Drink or Bottled Water
(1 drink per guest)
\$18.50*

Club Salad

*Fresh Market Greens
with Sliced Black Olives, Red Onions Spikes
Shredded Turkey, Ham, Cheddar,
Swiss, Bacon Bits & Diced Tomatoes*

Buttermilk Ranch Dressing

Mini Croissants & Assorted Crackers

Whole Fresh Fruit

Margarita Cheesecake

*Assorted Soft Drink or Bottled Water
(1 drink per guest)
\$16.50*

Wrap & Roll

*Grilled Chicken, Greens, Fresh Vegetables,
and Caesar Dressing
wrapped in a Flavored Tortilla*

*Grilled Portobello and Vegetables
wrapped in a Flavored Tortilla*

Pasta Primavera

Whole Fresh Fruit

Homemade Cookies

*Assorted Soft Drink or Bottled Water
(1 drink per guest)
\$17.50*

*(One drink has been figured in the price per guest, if guest
takes more than one, the additional drink will be billed to
the client @ \$2.50 per drink)*

Prices are based on a minimum order of 35 guests.

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Prices are subject to change.

Hors d'Oeuvres

Hot

Jalapeno Chicken Bites

with Buttermilk Dressing

\$180.00 per 100

Spicy Buffalo Wings

Bleu Cheese Dip, Carrot & Celery Sticks

\$180.00 per 100

Miniature Quiche

\$180.00 per 100

Egg Rolls

with Hot/Sweet Mustard, Soy and Plum Sauce

\$180.00 per 100

Cajun en Croute

spicy Cajun sausage baked in a
golden brown pastry with Creole Mustard

\$225.00 per 100

Breaded Mushroom Caps

filled with Andouille Sausage

\$225.00 per 100

Crispy Southern Fried Chicken Tenders

with Cracked Pepper Cream Gravy

\$225.00 per 100

Spanakopita

Feta and Spinach Phyllo Triangles

\$225.00 per 100

Breaded Five Cheese Ravioli

with Spicy Pomedor Sauce

\$225.00 per 100

Petite Crab Cakes

with Vodka Spiked Red Sauce

\$265.00 per 100

Crusty Fried Sea Scallops

with Sesame Spinach Dipping Sauce

\$265.00 per 100

Chicken Cordon Bleu Bites

\$265.00 per 100

Miniature Beef Wellington

\$265.00 per 100

Shrimp on the Half Shell

Jalapeno Half Stuffed with Cheese and
garnished with a Butterfly Shrimp

Breaded & Deep Fried

\$325.00 per 100

Oak Roasted Lollipop Lamb Chops

in a Rosemary Marinade

with Roasted Garlic Aioli

\$325.00 per 100

Coconut Breaded Baby Lobster Tail Satay

\$325.00 per 100

Assorted Oriental Potstickers

with Ginger-Soy Dipping Sauce

\$225.00 per 100

Spinach and Artichoke Dip

with Sliced Baguettes & Rustic Breads

\$225.00 per 100 servings

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props and other special services to make your event even more memorable.

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Prices are subject to change.

Hors d'Oeuvres **Cold**

Chilled Marinated Cheese Tortellini Skewers
with Roasted Red Pepper Olivada Dip
\$180.00 per 100

Fiesta Pinwheels
Exotic Tortillas Rolled with
Assorted Fillings
\$180.00 per 100

Grilled Vegetable & Smoked Mozzarella Crostini
\$180.00 per 100

Crab Claws
served with Cocktail Sauce
and Lemon Wedges
\$210.00 per 100

California Rolls
with Wasabi , Pickled Ginger
and Soy Sauce
\$225.00 per 100

Blackened Beef & Boursin Roulades
with Julienne Vegetables
\$225.00 per 100

Tamales
\$165.00 per 100

Fried Stuffed Jalapenos with Assorted Fillings
\$185.00 per 100

Cheese Enchiladas
\$185.00 per 100

Quesadilla Rolls
filled with Smoked Chicken
and Pepper Jack Cheese
\$185.00 per 100

Quesadillas
Monterey Jack with Slivers of Jalapeno
or
Monterey Jack with Smoked Chicken
Cheddar Cheese and Bacon
\$200.00 per 100 pieces

Grilled Asparagus
wrapped with Prosciutto
\$225.00 per 100

Smoked Salmon Rosette on Toast Points
\$225.00 per 100

Smoked Chicken Botanas
Tartlets filled with Avocado,
Smoked Chicken & Pepper Jack Cheese
\$265.00 per 100

Petit stuffed Butter Croissants
with Ham, Crab or Chicken Salad
\$265.00 per 100

Sushi
\$350.00 per 100

Chilled Jumbo Shrimp
with Cholua Sauce, Citrus Wedges
& Spicy Cocktail Sauce
\$350.00 per 100

Mexican

Beef or Chicken Empanadas
\$200.00 per 100

Beef or Chicken Flautas
\$200.00 per 100

Southwest Egg Rolls
\$225.00 per 100

Crisp Beef or Chicken Tacos
\$225.00 per 100

Chili con Queso
with Tostadas & Homemade Salsa
\$225.00 per 100 servings

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props and other special services to make your event even more memorable.

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Prices are subject to change.



HORS D'OEUVRES

Reception Displays

Grilled & Fresh Vegetables

*served with a variety of
Creamy Dips
\$4.00 per person*

Domestic & Imported Cheese Display

*garnished with Whole Fresh Fruit,
Old World Breads & Gourmet Crackers
\$5.00 per person*

Pedro's Nacho Bar

*Crisp Fiesta Chips, Chili con Queso,
an elaborate array of unique Salsas, Sliced Jalapenos,
Sour Cream, Black Olives & Pico de Gallo
\$7.00 per person*

Peel & Eat Shrimp Display

*Cajun Seasoned served with
Cocktail Sauce, Lemons & Limes
Market Price*

Maximum of 2 hours of service

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props and other special services to make your event even more memorable.*

All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.

Custom Fiesta Stations

(can be added to a reception to make an original party)

South Texas Salad Station

*homemade Southwest Caesar
& Guacamole Salad
with a variety of toppings
to include Grilled Chicken,
Tortilla Chips, Roasted Vegetables,
Fresh Parmesan,
Fire Roasted Corn Relish,
Garlic Breadsticks and Croutons
\$7.00 per person*

South of the Border Botana Bar

*A variety of American & Southwestern
Cheeses, Artisan Baked Breads,
Gulf Coast Ceviche,
Marinated Olives,
Pickles & Raw Vegetables,
stuffed Avocado pieces
\$7.00 per person*

Alota Enchilada

*Corn & Flour Tortillas lightly
Sautéed in Chili Butter
and rolled with a choice of
Cheeses, Chicken or Pork
topped with Colorado, Verde
and Jalapeno Cream Sauces
\$7.00 per person*

Treats of El Mercado

*Crispy Buñuelo Cups
filled with Cinnamon
& Red Hot Ice Cream
topped with
Warm Pecan Praline Sauce*

*Mexican Flan with an assortment of
toppings to include
Fruit, Chocolate & Chopped Nut*

*Sliced Fresh Fruit with Kahlua Chocolate Fondue
\$7.00 per person*

Senoras de las Tortillas

*Miniature Corn Tortillas
hand-patted on site
served with
Refried Beans, Guacamole, Diced Onions,
Grated Cheddar, Grated Monterey Jack
Sliced Jalapenos, Pico de Gallo,
Picante Sauce and Whipped Butter
\$9.00 per person*

Fajitas Mixed Grill

*featuring Marinated Beef, Chicken & Shrimp Fajitas
with Fresh Flour Tortillas,
Cheddar & Monterey Jack Cheese,
Homemade Salsas, Guacamole,
Pico de Gallo and Sour Cream
\$10.50 per person*

PLUS

*\$75.00 Chef's fee - per area
Maximum of 2 hours of service*

*(Please note - these action stations are not sufficient alone for a full meal.
They are intended to be served with other hors d'oeuvres.*

Minimum of 200 people.

*Your RKJV Account Executive will be happy to recommend themes, entertainment, music, flowers,
props and other special services to make your event even more memorable.*

All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.

Chef's Stations

Cleaver Chopped BBQ

*Whole Mesquite Smoked Briskets of Beef
-and-*

*Rings of Country Sausage
sliced and chopped on site
served on Silver Dollar Rolls
BBQ Sauce, Onions and Pickles
\$8.50 per person*

Avocado Bar

*Avocado Quarters
presented with
Chicken Salad, Shrimp Salad & Tuna Salad
Parmesan Tomato Slices,
Sour Cream and Chives,
Cottage Cheese, Chopped Hard-Boiled Eggs,
Shredded Cheddar'n Bacon Bits, Swiss and
Monterey Jack with Seasoned Bread Crumbs
Crushed Red Peppers
\$9.75 per person*

Sushi Bar

*An authentic Sushi Bar
prepared on site by our Chefs
California Rolls
Cucumber Rolls
Salmon (Sake)
Tuna (Magoro)
Shrimp (Ebi)
Eel (Unagi)
Octopus (Tako)
with an assortment of other rolls
with Vegetarian Sushi included
\$15.00 per person
(minimum of 50 people)
(maximum of 150 people)*

PLUS

*\$75.00 Chef's fee - per area
Maximum 2 hours of service*

*(Please note - these action stations are not sufficient alone for a full meal...
they are intended to be served with other hors d'oeuvres)*

Minimum of 200 people

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props and other special services to make your event even more memorable.
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Chef's Stations

Grilled Vegetables

*Pit Grilled
Marinated Eggplant Slices,
Fresh Zucchini, Broiler Onions,
Green Onions, Broccoli,
Turnips, Cauliflower,
Yellow Squash, Carrot Sticks,
Ears of Sweet Corn in Husks,
Seasoned Roma Tomatoes and
Sweet Onions with Garlic Butter*
\$7.00 per person

Omelet Bar

*Omelets cooked on site
with your choice of fillings
Diced Ham, Crumbled Bacon, Country Sausage,
Sautéed Mushrooms, Sautéed Onions,
Pepper Medley, Diced Tomatoes, Julienne
Vegetable Medley, Grated Cheddar,
and Monterey Jack Cheese
accompanied by
Fresh Picante Sauce and Ranchero Sauce*
\$8.00 per person

Pasta Bar

*Tri-Color Rotini
and
Fettuccine
Presented with
Marinara, Alfredo
and Verde Sauces
Accentuated with
Sautéed Mushrooms
Shaved Prosciutto
Crushed Red Peppers
Diced Green Onion
Freshly Grated Parmesan
Warm Garlic Bread*
\$8.75

Ice Cream Sundae Bar

*Let your imagination run wild with a
colorful palette of Hot Fudge, Strawberry,
Pineapple and Butterscotch Sauces,
Sign your artwork with Whipped Cream,
Maraschino Cherries, a liberal sprinkling of
Chopped Nuts, M & M's, Reese's Pieces
and Fruit Skittles*
\$8.75 per person

PLUS

*\$75.00 Chef's fee - per area
Maximum 2 hours of service*

*(Please note - these action stations are not sufficient alone for a full meal...
they are intended to be served with other hors d'oeuvres)*

Minimum of 200 people

Maximum of 2 hours of service

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props and other special services to make your event even more memorable.*

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THE CARVERY

The Carvery

Slow Roasted Turkey Breast

*Assorted Miniature Rolls, Cranberry Chutney,
Rosemary Mayonnaise & Herb Mushroom Jus*

\$230.00

(serves 30 people)

Apple Crusted Pork Loin

*with Grain Mustard Cream Sauce,
Fresh Baked Rolls & Charred Onion Mayonnaise*

\$250.00

(serves 25 people)

Smoked Bone-in Ham

*Citrus Glaze, Whole Grain Mustards, Fresh Baked Rolls &
Pineapple Jerk Salsas*

\$265.00

(serves 50 people)

Fire Roasted Beef Tenderloin

*with Fresh Baked Rolls, Horseradish Cream,
Herb Mayonnaise, Dijon Mustard & Cabernet Au Jus*

\$350.00

(serves 25 people)

Prime Rib of Beef

*with Fresh Baked Rolls, Mayonnaise, Dijon Mustard,
Horseradish Cream & Natural Juices*

\$350.00

(serves 40 people)

Roasted Steamship Round of Beef

*with Fresh Baked Rolls, Horseradish Cream,
Mayonnaise, Dijon Mustard &
Beef Au Jus*

\$675.00

(serves 150 people)

PLUS

\$75.00 Chef's fee per area

Maximum of 2 hours of service

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props and other special services to make your event even more memorable.*

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DINNER

Appetizers

Anejo Tequila Gravlax

*Cured Salmon with Mustard Soy Vinaigrette
Grilled Shiitake & Pui Thai Noodles
\$9.00*

Grilled Portobello & Vegetable Timble

*Wilted Spinach, Roasted Red Pepper, Texas
Goat Cheese, Two Colored Pesto Sauce
and Balsamic Reduction
\$9.25*

A Taste of the Mediterranean

*Cured Meats, Bitter Greens, Buffalo Mozzarella,
Vine Ripened Tomatoes, Three Colored Pepper
& Mushroom Salad
\$9.25*

Rosemary Skewered Scallops

*with Wilted Greens
Saffron Garlic Cream
\$10.00*

Texas Shrimp Martini

*Jumbo Gulf Coast Shrimp
with Peppered Smirnoff (shaken not stirred) Cocktail Sauce,
Jalapeno stuffed
Olives & a Twist of Lemon
\$10.00*

Aussie Grilled Lamb Chops(3)

*with Tasso Sweet Potato Puree
Mint Accelerated Demi Glace
\$10.50*

Prices based upon a minimum of 35 guests.

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props and other special services to make your event even more memorable.
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Prices are subject to change.



DINNER

Dinner Entrees

*All entrees include your choice of salad, chef's choice of fresh vegetables,
homemade bread, coffee and selection from our dinner dessert list*

Beef, Pork & Veal Entrees

Center Cut Pork Loin

Peach & Poblano Port Demi

Skin on Corn Relish Mashed Potatoes
\$29.50

Reggiano Crusted Roulade of Veal

*filled with an Andouille Sausage
and Wilted Green Stuffing
accented with Savory Spinach Cream*

Garlic Masher
\$34.50

Southwestern Filet of Beef

Wild Mushroom Ragout

Green Chili Bread Pudding
\$38.50

Slow Roasted Herb Crusted Prime Rib

Rosemary scented Au Jus

Horseradish Mashed Potatoes
\$44.00

Grilled Veal Loin Chop

with Smoked Bacon Balsamic Demi

Gorgonzola Smashed Potatoes
Market Price

Prices based upon a minimum of 35 guests.

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props and other special services to make your event even more memorable.
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Prices are subject to change.

Dinner Entrees

*All entrees include your choice of salad, chef's choice of fresh vegetables,
homemade bread, coffee and selection from our dinner dessert list*

Seafood

Cider Glazed Salmon

Caramelized Apple Balsamic Reduction

Warm Potato & Smoked Bacon Salad
\$29.50

Fresh Atlantic Salmon

*stuffed with Mascarpone, Spinach & Onions
crusted in Pinenuts &
Asparagus Beurre Blanc*

Sun Dried Tomato & Chevre Polenta
\$38.50

Slash & Burn Jamaican Red Fish

Confit of Roasted Corn & Anaheim Peppers

Caribbean Blend Rice
\$38.50

Beef Tenderloin & Jumbo Prawns

with Tequila Beurre Blanc

Potato Galette
\$48.50

Beef Tenderloin & Lobster Tower

*Grilled Center Cut Filet of Beef,
Cold Water Lobster Tail
Tarragon Butter Sauce*

Whipped Golden Potatoes
\$51.00

Prices based upon a minimum of 35 guests.

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props and other special services to make your event even more memorable.
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Prices are subject to change.



DINNER

Dinner Entrees

*All entrees include your choice of salad, chef's choice of fresh vegetables,
homemade bread, coffee and selection from our dinner dessert list*

Chicken

Chicken Wellington

*Wild Mushroom Duxelle
Shallot Port Reduction*

*Indian Wild Rice
with Dried Fruit & Nuts
\$29.50*

Chicken Saltimbocca

*Seared with Sage, Prosciutto
& Spinach with
Madeira Sauce*

*Tri-Colored Orzo Pilaf
\$29.50*

Pan Roasted Chicken Breast

*stuffed with Sun Dried Tomato,
Artichoke Hearts, & Pancetta
served with a
Golden Raisin Marsala Sauce*

*Creamy Shiitake Risotto
\$32.00*

Almond Crusted Chicken Breast

*stuffed with
Creamy Four Cheese Risotto
Wild Mushroom Marsala Sauce*

*Pesto Tossed Tri-Colored Tortellini
\$32.00*

Tenderloin of Beef & Roulade of Chicken

Caramelized Shallot Cabernet Reduction

*Roasted Corn Cobbler
\$42.00*

Prices based upon a minimum of 35 guests.

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props and other special services to make your event even more memorable.*

All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.

Salad Choices for Dinner Entrees

(choice of one)

Classic Caesar Salad
*Crisp Romaine Hearts,
Parmesan Threads,
Garlic Croutons
And Creamy Caesar Dressing*

Mixed Baby Greens
*Ripe Cherry Tomatoes
Pickled Red Onions
And Crumbled Bleu Cheese
Special House Dressing*

The American Bounty
*Iceberg, Romaine & Leaf Lettuce
Red Cabbage, Carrots, Cucumbers,
Tomatoes & Black Olives
Served with a
Choice of Salad Dressings*

The following salads are available at an additional charge.

***Young Tender Spinach with
Fresh Strawberries***
*Purple Onions, Toasted Almonds,
Havarti Cheese
accompanied by
Peppery Bacon Vinaigrette Dressing
\$3.00 per person*

Young Field Greens & Crisp Arugula
*tossed with
Balsamic Vinaigrette
accented with
Port Poached Pears, Candied Walnuts
and Roquefort
\$4.00 per person*

Caprice
*Plump Roma Tomatoes, Fresh Mozzarella,
Grilled Asparagus, Fresh Basil & Fresh Greens
Drizzled with Extra Virgin Olive Oil
& Aged Balsamic Vinaigrette
\$3.50 per person*

Avocado Caesar Salad
*Hearts of Romaine, Fire Roasted Corn Relish,
Plum Tomatoes
and
Fresh Shredded Parmesan
Dressed with
Creamy Avocado Caesar Dressing
with Basil Pesto Crostini
\$3.50 per person*



DINNER

Dinner Desserts

(choice of one)

Chocolate Tuxedo Mousse Cake

*with Thin Layers of Chocolate & White Cake
with Rich Mousse & Chocolate Ganache*

Rio Grande Bread Pudding

*Rich Bread Pudding filled with
Tart Apples, Raisins, Pecans and
Cinnamon with Whisky River Sauce*

Warm Molten Chocolate Cake

with Gran Mariner Crème Anglaise

Dueling Mousse

*Chocolate & Berry Mousse Cascading
from a Chocolate Shell*

Banana's Foster Pie

with Banana Praline Sauce

Port Poached Pear Tart

*Rich Marzipan filling with
Tender Poached Pear
Cabernet Chocolate Sauce*

Florida Style Key Lime Pie

*with Tart Sweet filling
Graham Cracker Crust
Candied Lime Slices*

Mudslide Pie

*Chocolate Cream Pie with Decadent
Chocolate Center & Cookie Crust*

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props and other special services to make your event even more memorable.*

All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.



San Antonio Fiesta

*Serving areas will be set complete with coordinated linens, skirting,
disposable service (paper, plasticware, styro), serving pieces, etc.
as needed to ensure proper service.*

Senoras de las Tortillas

Miniature Corn Tortillas

hand-patted on site

served with

*Refried Beans, Guacamole, Diced Onions,
Grated Cheddar, Grated Monterey Jack, Sliced Jalapenos,
Pico de Gallo, Picante Sauce and Whipped Butter*

Pork Tamales

Jalapeno Tamales

with

Fresh Salsa

Assorted Quesadillas

accompanied by

Pico de Gallo

Beef Flautas

with Sour Cream

Alamo Egg Rolls

with Avocado Ranch

Chili Con Queso

with Tostada Chips

Mexican Bakery to include

Pan Dulce & Reposteria

\$21.00 per person

Maximum of 2 hours of service.

Minimum 200 people.

*Your RKJV Account Executive will be happy to recommend themes, entertainment, music, flowers,
props and other special services to make your event even more memorable.*

All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.



It's a Small World

*Serving areas will be set complete with coordinated linens, skirting,
disposable service (paper, plasticware, styro), serving pieces, etc.
as needed to ensure proper service.*

From the Pacific Rim

*Beef & Broccoli
Pork Fried Rice
Potstickers
with Hot Mustard
Plum Sauce
Soy Sauce
Red Chili*

Fortune Cookies

The New World

*Pit Fired Beef Tenderloin
with Texas Size Assortment of Rolls
Herb Mayonnaise, Dijon Mustard,
Horseradish Cream & Beef Au Jus*

Roasted Red Bliss Potatoes

Marinated and Grilled Vegetables

Viva Mexico

*Chicken Fajitas ala Parrilla
with Flour Tortillas, Fresh Salsa,
Sour Cream, Cheese & Guacamole*

Pork & Jalapeno Tamales

Pour la France

*Assorted Domestic & Imported Cheeses
with Crusty French Bread & Crackers*

Seasonal Fruits

*Petit Fours
Tartlets
Miniature Pastries
Mousses*

Masimo Mediterranean

*Assorted Antipasto
Chef Made Caesar Salad
Penne Pasta Carnival
Bowtie Pasta
Bolognese Sauce
Alfredo Sauce
Grated Parmesan Cheese
Warm Garlic Bread*

*\$38.00 per person
Maximum 2 hours of service.*

Minimum 200 people.

*Your RKJV Account Executive will be happy to recommend themes, entertainment, music, flowers,
props and other special services to make your event even more memorable.*

All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.



Theme Buffets

El Mercado

*Cheese Enchiladas
topped with
Chili con Carne*

Grilled Chicken Fajitas

Spanish Rice

Refried Beans

*Pico de Gallo
Homemade Salsa
Guacamole*

*Grated Cheddar Cheese
Chopped Tomatoes & Lettuce*

*Hot Flour Tortillas
Whipped Butter*

*Margarita Cheesecake
with Fresh Fruit*

*Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$23.00*

The Picoso Show Down

*Sliced BBQ Brisket
BBQ Chicken
BBQ Sausage
BBQ Sauce*

Corn-on-the-Cob

Borracho Beans

Two-Tone Cole Slaw

Home-Style Potato Salad

*Assorted Relishes
Stuffed Jalapenos*

*Biscuits and Corn Bread
Whipped Butter*

*Country Style Fruit Pies
Deep Dish Pecan Pie*

*Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$25.75*

Prices are based on a minimum of 100 guests.

Your RKJV Account Executive will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.

All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.



Theme Buffets

(continued)

Salad De-Lite

Tortilla Soup

or

Roasted Corn & Potato Chowder

Tri-Colored Tortellini Primavera Salad

Red Bliss Potato Salad

Classic Caesar Salad

with Toasted Croutons

Paella Rice Salad with Chicken, Sausage & Vegetables

Almond & Grape Chicken Salad

*Marinated Mediterranean Artichokes
& Mushroom Salad*

*Assortment of Old World Breads, Rolls
and Crackers*

*Fresh Cut Fruit with Chocolate Sauce
Sweet Morsels from the Bakery*

*Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$25.75*

Mama Mia

Spinach, Orzo & Tomato Soup

*Caesar Salad with Croutons
and Aged Parmesan Cheese*

Tri-Colored Tortellini Chicken Alfredo

Penne

*tossed with Artichokes, Olives,
Sun Dried Tomatoes & Roasted Red Pepper Pesto*

Fusilli Pesto with Bolognese Meat Sauce

Antipasto Platter of Grilled Vegetables & Cheeses

Italian Bread Display with Pesto and Olive Oil

Tiramisu

Biscotti

*Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$25.75*

Prices are based on a minimum of 100 guests.

*Your RKJV Account Executive will be happy to recommend themes, entertainment, music, flowers,
props and other special services to make your event even more memorable.*

All food and beverage is subject to 19% service charge and applicable sales tax.

Prices are subject to change.